

Crucial Cuisine



EXCEPTIONAL CATERING FOR EVERY OCCASION

Crucial Cuisine

Based in Cambridgeshire, we are one of the most well established caterers in the County.

With over 28 years of experience delivering and catering for a wide spectrum of events, we can organise private dinners, business lunches, corporate events, weddings and elaborate balls amongst many others.

Our experienced and professional team will ensure that your event runs seamlessly, so that you can relax and enjoy the day. Our talented chefs are always ready to create a bespoke menu, to perfectly fit you and your event.



T: 01954 231 749

E: food@crucialcuisine.co.uk

W: www.crucialcuisine.co.uk

Sample Garden party BBQ menu 2024

£26.00 per head + VAT including dessert

£20.00 per head if no dessert required.

Estimated Staffing Costs

Groups up to 50 Guests - £200

51 – 80 Guests - £300

81 – 110 Guests - £400

Fresh From the grill – 3 items per person

Pre order three items prior to the event

Chicken breast fillets in a Jerk Marinade (GF)

Teriyaki Salmon and shrimp brochettes (GF)

Gourmet sausage selection (3 of per person) (GF)

Lemon pepper chicken brochettes (GF)

Chicken and Chorizo Brochettes (GF)

Five spiced Pork Tenderloin (GF)

Smokey Chicken burgers, Smoked Monterrey Jack and Jack Daniels BBQ sauce. (GF)

Vegetarian option – all items available

Port stilton and cream cheese stuffed field mushrooms with a herb crust

Halloumi and Flame roasted pepper. Romesco sauce

Harissa and Apricot spiced vegetable Kofta

1 of each item per vegetarian diner

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The Kitchen, Unit 19 Buckingway Business Park, Anderson Road, Swavesey, Cambridge CB24 4AE

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Plant based Options.

Red Onion, balsamic Butternut and oregano vegetable Kofta (GF)

Vegan Blue stuffed field mushrooms with a herb crust (GF)

Pineapple, Roasted red Onion, Mushroom Ginger garlic and soya Brochettes (GF)

To accompany

Mixed garden Salad

+ Choose three of the following salads

Carrot, Walnut and celery in a light vinaigrette topped with sesame seeds

Tomato, Mozzarella and Basil

New Potato, apple and sweet corn Salad

Tomato, Cucumber Chickpea and Mint

Broccoli, Toasted Almond, and Garlic Crouton Salad

Mushroom, Basil pesto and Pasta salad

Fragrant vegetable Rice salad Ancho Smokey chillies, Soya and Mirin

Creamy Coleslaw

Fennel lemon and Watermelon salad with toasted Pistachio nut

All the above served with a selection of breads, chutneys, and sauces.

Prices include all cooking and serving equipment, service tables, service table linens

Clients choose of r porcelain crockery and stainless-steel cutlery or compostable disposables

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For Dessert

Freshly picked locally grown strawberries and cream

Individual summer fruit puddings served with fresh cream.

Baked vanilla cheesecake, Ginger & mango compote, dark chocolate shards.

Mixed berry and champagne jelly (served in a wine glass)

Lemon Posset with Raspberry Coulis and shortbread fingers

Dark chocolate pots with Candid Nuts

Chocolate torte with Cointreau and orange syrup

Passion Fruit and mango individual pavlova, White chocolate shards

Choose from 1 of the above

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